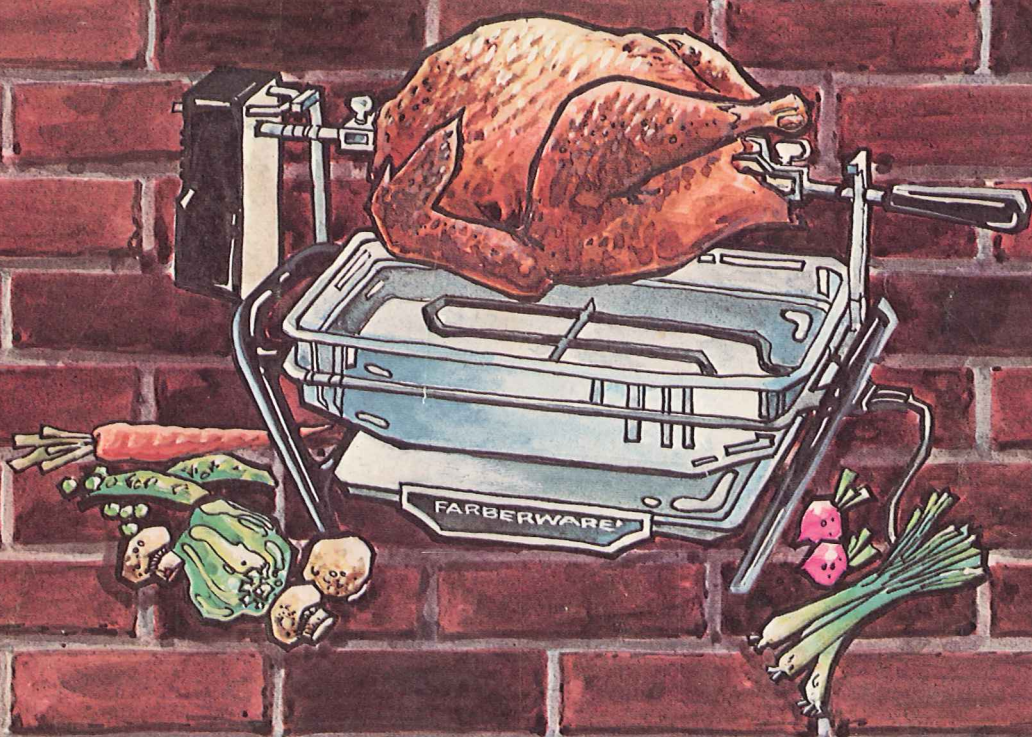


# FARBERWARE<sup>®</sup> "Open Hearth" Broiler & Rotisserie

No. 455A



## Use And Recipe Guide



## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles.
3. To protect against electrical hazards do not immerse cords, plugs, heating element, or motor assembly in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest Farberware service station for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by Farberware may cause hazards.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet; to disconnect, remove all plugs from wall outlet.
13. Do not use appliance for other than intended household use.
14. Use extreme caution when removing tray or disposing of hot grease.
15. Do not clean with metal scouring pad. Pieces can break off the pad and touch electrical parts, creating a shock hazard.

## SAVE THESE INSTRUCTIONS.

# INTRODUCTION

The secret of the Farberware® “Open Hearth” Broiler/Rotisserie is as old as cooking itself—AIR. Air circulating freely around the cooking meat allows the meat to breathe and seals in the natural juices while the unwanted fat drains off, assuring flavorful and nutritious meats. The broiler/rotisserie will broil steaks or chops, grill fish or fruit, rotisserie a turkey or beef roast, leg of lamb or loin of pork and gives to each a flavor everyone likes.

The Farberware “Open Hearth” Broiler/Rotisserie means smokeless and spatterless cooking. Unlike conventional electric broilers, Farberware’s heating element is below the grill, eliminating smoke and excessive heat. In addition a specially designed aluminum drip tray disperses the heat evenly, eliminating most spatter. Everything from the classic hot dog to a hearty roast tastes better! The slow cooking over an electric element produces an even browning on the outside and the desired degree of doneness on the inside. Consult the following charts for the broiler/rotisserie as guides for doneness.

In broiling, the thickness and the temperature of the meat will help to determine the cooking time. The longer each side is exposed to the heating element, the browner it will be. Cook all cuts of meat from refrigerator temperature. Remember the amount of fat on the meat, the dryness of the meat surface and the addition of seasoning salt, soy sauce, steak sauce or marinating will help to produce a dark appearance.

PLACE BROILER/ROTISSERIE ON COUNTER SO THAT IT IS NOT UNDERNEATH CABINETS OR OTHER STRUCTURE. DO NOT USE ALUMINUM FOIL OR ANY OTHER MATERIAL THAT WILL INTERFERE WITH THE FLOW OF AIR IN THE DRIP TRAY OR ON THE STAINLESS STEEL BODY.

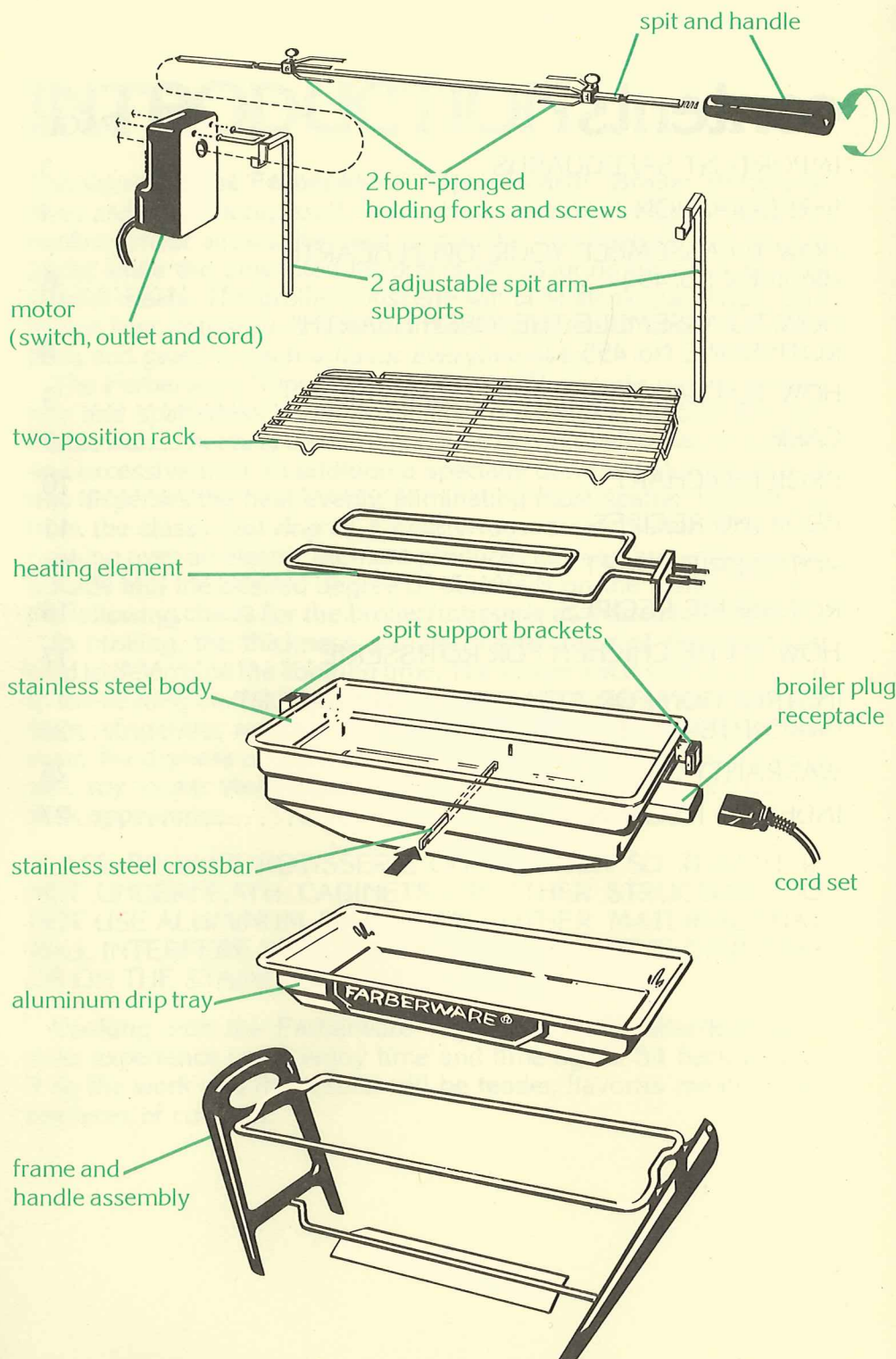
Cooking with the Farberware “Open Hearth” Broiler/Rotisserie is an experience you’ll enjoy time and time again. Sit back and let it do the work and the results will be tender, flavorful meats—masterpieces of cooking.

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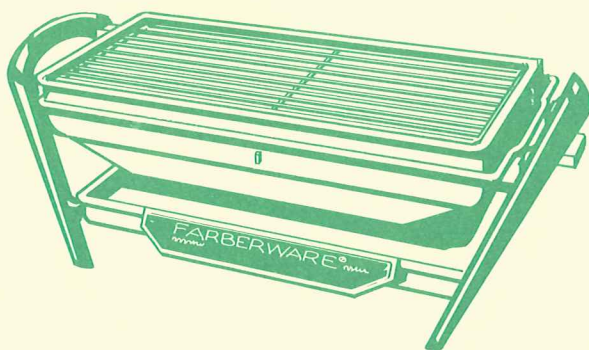
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# how to assemble the farberware "open hearth" broiler no.450

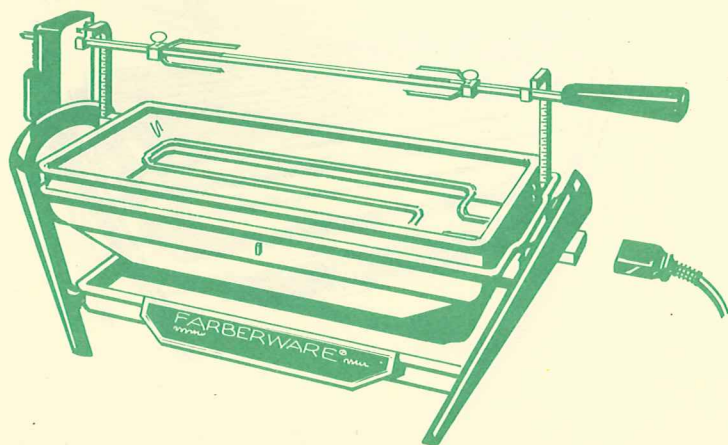
1. Wash and dry all parts, except the heating element and cord, of the broiler before using the first time.
2. Insert the aluminum drip tray until it fits into place on the bottom of the frame.
3. Place the stainless steel body into position making sure the broiler plug receptacle is lowered under the metal bar on the right side of the frame.
4. Then insert crossbar into slots found in the center of the stainless steel body. This holds the heating element in place.
5. Place the heating element so the two prongs fit through the broiler plug receptacle and the ends of the bracket of the element fit into slots found on the stainless steel body.
6. Place the two-position rack on the ledge of the stainless steel body. See following chart or recipes for correct position—HIGH or LOW.
7. Attach plug to broiler plug receptacle. Then plug cord into 120 volt AC outlet. Always plug cord into broiler first, then into outlet. At this time, no other appliance should be plugged into this circuit.
8. Preheat until element is red.
9. Place meat or food on rack.





# how to assemble the farberware "open hearth" rotisserie no.455

1. Follow above instructions for broiler through Step No. 5. (When using the rotisserie, omit the rack.)
2. Insert the small spit arm support on the right side of the frame as you look at it. The larger spit arm support holds the motor and this should be placed on the left side so it will hang without interference from the broiler plug receptacle. Supports should be inserted so that the numbers on each face forward.
3. To assemble spit, screw the handle into the spit in a counter-clockwise (left) direction. After it is tightened, the corners may not line up evenly but this will not affect the operation.
4. Slide one pronged holding fork onto spit with prongs facing the center. Insert meat on spit and then slide on second holding fork. Balance meat and tighten screws on forks to hold meat in place.
5. Place spit on spit supports. Turn meat by hand and adjust spit support arms so meat is as close to heating element as possible without touching it. Remove spit with meat and set aside.
6. Slide motor onto large spit arm support.
7. Connect large plug to broiler plug receptacle and plug other end into standard outlet or into outlet found on motor. Plug motor cord into 120 volt AC outlet. Always plug cord into broiler/rotisserie first, then into outlet.
8. Preheat broiler/rotisserie until heating element is red.
9. Insert spit into motor and rest spit on spit arm supports. Turn rotisserie switch found on motor to ON.



# how to use a meat thermometer

A meat thermometer is the most accurate test to determine the degree of doneness of meat, especially roasts, but even then it is only a guide. Insert the thermometer in the roast after it has been balanced on the spit. Push the metal tip into the thickest part of the meat. It should be parallel to the spit at the handle end. Be sure the thermometer does not touch the bone and that it does not rest in a fat pocket. Before turning on the motor check the clearance; the thermometer must not touch the heating element. A thermometer is not practical for small cuts of meat, chops, Cornish hens, etc.

In turkeys, capons and chickens the thickest part of the meat is between the breast and the thigh. This is where the thermometer should be inserted, avoiding bone, fat and metal. It is sometimes difficult to be assured of an accurate thermometer reading when rotisserie poultry. As a second test of doneness, large birds are done when the thickest part of the drumstick feels very soft when pressed with fingers (be careful, the skin will be hot).

Many meats will continue to cook after removal from the broiler/rotisserie especially beef which will increase about 10 degrees in internal temperature. After removing meat, a standing time of 15 to 20 minutes is recommended to allow for this additional cooking and to make carving easier.

## care

Remove meat from rack or spit before removing plug from outlet. When cool, separate parts of the appliance. Set aside cords and motor. The heating element is self-cleaning; **DO NOT WASH**. Other parts can be immersed in warm sudsy water or washed in a dishwasher. **DO NOT CLEAN PARTS OF BROILER/ROTISSERIE WITH METAL SCOURING PAD**. Soaking in warm sudsy water will make cleaning easier. If necessary, use a plastic mesh pad and/or stainless steel cleaner. Dry. Reassemble and the appliance is ready to be used again.

**ALL REPLACEMENT PARTS FOR THE BROILER/ROTISSERIE SHOULD BE AUTHORIZED FARBERWARE PARTS.**

Cooking times given in the following charts and recipes can only be guides. Several factors will affect the time—how close the meat is to the heating element, the diameter of the meat, the temperature of the meat to be cooked and the amount of house power.



# broiling chart

Broiling is a method of cooking by direct heat on a rack and is usually reserved for the more tender cuts of meat. Broiling time stated in the chart and recipes is for meat at refrigerator temperature. Meats are placed on the two-position rack after the broiler is preheated. Always remove the meat from the rack before broiler is unplugged.

VARIETY OF MEAT	CUT	WT/ SIZE	RACK POSITION	APPROXIMATE TOTAL COOKING TIME (turn as desired)			COMMENTS
				RARE	MEDIUM	WELL	
BEEF	T-Bone Steak	1½ in 2 in	Low Low	26-30 min 32-36 min	36-38 min 44-46 min	42-44 min 50-58 min	
	Sirloin Steak	¾ - 1 in 1½ in	Low Low	18-20 min 20-24 min	22 min 26-28 min	24 min 30 min	
	Chuck Steak	¾ - 1 in	Low	18-22 min	24-26 min	28-32 min	
	Boneless Top Round Steak	¾ - 1 in	Low	30-34 min	36 min	38-40 min	
	Flank Steak	1¼ - 2 lb	Low	20-22 min	24-26 min		
	Hamburgers	½ in	Low	12-14 min	14-16 min	16-18 min	
	Hot Dogs		High		10-12 min		
	Liver	½ in	Low		4-6 min		Brush with melted butter
SMOKED PORK	Ham Slice, fully cooked	¾ in	Low			14 min	
	Canadian Bacon	¼ in	Low			8 min	
	Bacon Slice	⅝ in	High			4-8 min	
FRESH PORK	Chops	½ - ¾ in ¾ - 1 in	Low Low			28-30 min 32-34 min	
	Spare Ribs	1½ - 2 lb	High			60-70 min	Glaze during last 15 min of cooking
	Fresh Sausage		High			28-30 min	
	Brown-N-Serve Sausages		Low			10-12 min	
LAMB	Rib Lamb Chop	1 in 1½ in	Low Low	20-22 min 26-30 min	25-27 min 34-38 min	30-34 min 40-46 min	
VEAL	Rib Chops	¾ in	Low			28-30 min	
POULTRY	Broiler-Fryer Chicken, split	1½ - 3 lb	High			45-50 min	Brush with mixture of ¼ cup melted butter and 1 teaspoon paprika
	Chicken Breasts, halved	1-6	High			40-45 min	
	Duckling, split	4-6 lb	High			60-80 min	Glaze during last 20 min of cooking
FISH	Fillet	½ in ½ - ¾ in ¾ - 1 in	High High High		10 min 14-16 min 18-20 min		Brush with mixture of ¼ cup melted butter and 1 teaspoon paprika
	Steaks	1¼ in	High		30-34 min		Brush with melted butter
	Whole, cleaned	1¼ in	High		40-42 min		Brush rack and fish with melted butter
	Scallops	Large	High		10-14 min		Brush with melted butter
	Shrimp	Large	High		14-16 min		Brush with melted butter
	Frozen Lobster Tails, (thawed)	6 oz each	High		15-18 min		Brush with melted butter

## LEMONY TERIYAKI CHICKEN

- ½ cup bottled teriyaki sauce
- 1 tablespoon instant minced onion
- 1 teaspoon grated lemon rind
- 2 tablespoons lemon juice
- 1 (3 lb) broiler-fryer chicken, cut up

Combine teriyaki sauce, onion, lemon rind and lemon juice. Place chicken pieces in a sturdy plastic bag; pour sauce over chicken. Close bag securely and marinate 6 to 8 hours or overnight in refrigerator, turning occasionally. About 1 hour before serving, preheat "Open Hearth" Broiler with rack in high position. Drain chicken; reserve marinade. Broil chicken, skin side down, for 20 minutes. Turn pieces and broil about 25 minutes longer, or until chicken is done, brushing occasionally with remaining marinade. Makes 4 servings.

## BATTER BROILED CHICKEN

- 1 egg
- 2 tablespoons milk
- 1 teaspoon seasoned salt
- 1 cup corn flake crumbs
- 1 tablespoon poultry seasoning
- 1 (2½-3½ lb) broiler-fryer chicken, cut in pieces

Beat egg, milk and salt until blended. In 2-quart Farberware Mixing Bowl, mix crumbs and poultry seasoning. Dip chicken into egg mixture, then into crumbs, coating all sides with mixture. Preheat "Open Hearth" Broiler with rack in high position. Place chicken on rack and broil, turning occasionally, 45 to 50 minutes or until fork tender. Makes 4 to 6 servings.

## LEMON FISH FILLETS

- 1 package (16 oz) frozen flounder fillets, thawed
- 2-4 tablespoons soy sauce
- 2 tablespoons sherry
- 2 tablespoons lemon juice
- 1 clove garlic, minced

Place fish in shallow container. Mix together remaining ingredients and pour over fish. Marinate at least ½ hour in refrigerator. Preheat "Open Hearth" Broiler with greased rack in high position. Drain fish; place on rack. Broil about 4-6 minutes. Using spatula, loosen fillets gently; turn and broil another 4-6 minutes or until fish flakes easily with fork. Makes 3 to 4 servings.



## MINTED FISH STEAKS

- ¼ cup lemon juice
- ¼ cup dry white wine
- 1 tablespoon dried mint
- 1 tablespoon vegetable oil
- 1 teaspoon salt
- 1 pound cod or flounder steaks or fillets

Mix together first 5 ingredients in shallow dish. Add fish; cover and refrigerate at least 2 hours, turning frequently. Brush broiler rack with melted butter or margarine. Preheat "Open Hearth" Broiler with rack in high position. Drain fish. Broil 7-10 minutes per side for fillets or 12 to 16 minutes per side for steaks or until fish flakes easily with fork. Makes 4 servings.

## STUFFED ROUND STEAK

- 1 (2-2½ lb) top round steak (1½-inches thick)
- ¼ cup sherry
- 2 tablespoons lemon juice
- 2 tablespoons vegetable oil
- 1 teaspoon Italian seasoning
- 1½ cups stuffing mix
- 1 egg
- 2 tablespoons chopped onion
- 1 tablespoon dried parsley flakes
- ¼ teaspoon garlic powder

Place meat in shallow dish. Combine sherry, lemon juice, oil and Italian seasoning; pour over meat. Cover. Marinate in refrigerator overnight, turning once. Discard marinade. With small sharp knife cut lengthwise pocket in the side of the steak not covered with fat, stopping within ½ inch of the outside edges. Preheat "Open Hearth" Broiler with rack in low position. Mix together remaining ingredients. Fill pocket with stuffing. (Stuffing will appear dry before cooking.) Place meat on rack and broil 15-18 minutes each side for rare, 18-20 minutes each side for medium. Makes 4 to 5 servings.

## STEAK CONTINENTAL

- 1 (2 lb) flank steak
- ¼ cup soy sauce
- ¼ cup water
- 2 tablespoons vegetable oil
- 1 small ripe tomato, finely chopped
- 1 teaspoon oregano
- ¾ teaspoon pepper
- ½ teaspoon salt
- ¼ teaspoon garlic powder

Score flank steak on one side. Mix together remaining ingredients. Place in sturdy plastic bag with steak. Tie securely. Let stand in refrigerator 24 hours, turning occasionally. Preheat "Open Hearth" Broiler with rack in low position. Remove steak from bag; drain and discard marinade. Place meat on rack, broil 7 to 10 minutes on each side. To serve cut meat across grain at a slanted angle into very thin slices. Makes 4 to 6 servings.

## BEEF WELLINGTON INDIVIDUALS

6 individual fillet mignon steaks, cut 1½-inches thick (about 3 lb)

Garlic powder

1 package (10 oz) frozen patty shells, thawed

8 ounces liver sausage

Preheat "Open Hearth" Broiler with rack in high position. Trim excess fat from each steak. Sprinkle steaks lightly with garlic powder. Roll out each patty shell to a rectangle approximately 10 x 7 inches. Spread each patty shell with 2 heaping tablespoons liver sausage. Wrap each steak in one patty shell, placing steak in center of pastry so that edges of pastry meet in center of steak. Pinch to seal. Broil 20 minutes for rare, 30 minutes for medium, turning frequently, or until crust is golden brown. Makes 6 servings.

## MIXED GRILL

4 lamb chops, 1-inch thick

1 clove garlic, cut in half

4 large mushroom caps

2 medium tomatoes, halved

3 tablespoons butter or margarine, melted

½ teaspoon salt

⅛ teaspoon pepper

¾ pound calves liver, ½ inch thick

Preheat "Open Hearth" Broiler with rack in low position. Score fat edge of lamb chops; rub chops with cut side of garlic. Place chops in center of rack and broil 5 minutes. Brush mushroom caps and tomato halves with butter and sprinkle with salt and pepper. Add mushroom caps to side of chops and broil 5 minutes longer. Add liver, towards center of rack, and tomato halves on outer edges, cut side down. Turn lamb chops and mushrooms; broil 4 minutes longer. Turn liver and tomato halves and broil 4 minutes more, brushing tomatoes, mushrooms and liver with butter. Serve with hot cooked rice. Makes 4 servings.

## BROILED STUFFED MUSHROOM APPETIZERS

24 large mushrooms, cleaned

⅓ cup butter or margarine

1 small onion, finely chopped

¼ cup heavy cream or condensed milk

1½ teaspoons prepared mustard

½ teaspoon Worcestershire sauce

¼ teaspoon pepper

1½ cups fresh bread crumbs

1 cup finely chopped cooked ham

Remove mushroom stems; chop. Melt 2 tablespoons of the butter over medium heat in 8½-inch Farberware Fry Pan. Add chopped mushrooms and onion; saute 4 to 5 minutes or until tender. Stir in remaining ingredients except butter. Preheat "Open Hearth" Broiler with rack in high position. Melt remaining butter; dip mushroom caps into butter. Spoon stuffing into mushroom caps. Place on rack with stuffing up. Broil 8 to 10 minutes. Serve immediately. Makes 24 appetizers or garnish for steak.



## RUMAKI

- ¼ cup soy sauce
- ¼ teaspoon ground ginger
- ¼ teaspoon curry powder
- ¾ pound chicken livers, cut in half
- ¾ pound bacon, cut in half
- 1 can (8½ oz) water chestnuts, drained and cut in half

Mix first three ingredients in sturdy plastic bag. Add chicken livers and marinate in refrigerator at least 4 hours, turning occasionally. Preheat "Open Hearth" Broiler with rack in high position. Wrap bacon strip around each chicken liver and water chestnut; fasten with wooden pick. Broil about 25 minutes, turning frequently to brown all sides. Makes about 30 appetizers.

## CRAB AND BACON ROLLS

- 1 package (6 oz) frozen crab meat, thawed
- Water
- 1 egg, well beaten
- 1 cup dry bread crumbs
- 1 teaspoon parsley flakes
- Dash salt
- Dash pepper
- 12 bacon slices, cut in half

In small measuring cup, combine liquid from crab meat and enough water to make ⅔ cup. In 2-quart Farberware Mixing Bowl, combine crab liquid, flaked crab meat, egg, bread crumbs, parsley flakes, salt and pepper; mix well. Using a level tablespoon of crab mixture, shape into a ball. Wrap with a piece of bacon; secure with wooden pick. Repeat with remaining crab mixture and bacon. Preheat "Open Hearth" Broiler with rack in high position. Broil about 20 minutes, turning frequently, until bacon is golden brown. Makes 24 appetizers.

## CHICKEN WINGS TERIYAKI

- 3 pounds chicken wings
- ¼ cup firmly packed brown sugar
- ¼ cup soy sauce
- 3 tablespoons lemon juice
- 3 tablespoons water
- 2 tablespoons vegetable oil
- ¼ teaspoon garlic powder

Cut chicken wings apart at joints; discard tips. Place wings in sturdy plastic bag. Mix together remaining ingredients and pour over chicken, tie securely. Marinate at least 3 hours or overnight in refrigerator, turning occasionally. Drain. Preheat "Open Hearth" Broiler with rack in high position. Place wings on rack. Broil 30 minutes, turning once or until tender. Makes 36 appetizers.

# roisserie chart

Spit roasted meats are extra flavorful because they are self-basted with their own juices. Meat to be cooked on the rotisserie must be no longer than 12 inches so that the entire piece of meat may be placed over the heating element. Meat should be balanced on the spit since off-center pieces will cause a jerking that may affect the motor. A properly balanced piece of meat can usually be judged by the eye; however, to test for balance rotate spit in palm of hands. Meat being cooked should be placed as close as possible to the heating element without touching it. Fasten the meat securely so that it turns only with the spit. Poultry should be tied or fastened at wings and legs to make a compact bird so that no part touches the heating element when rotating. Suggested roasting time in the chart and recipes is for meat at refrigerator temperature.

VARIETY OF MEAT	CUT	WT/ SIZE	APPROXIMATE TOTAL COOKING TIME*			COMMENTS**
			RARE (130°F)	MED (150°F)	WELL (170°F)	
BEEF	Rump, boned and tied	2½-3 lb	1¼-1½ hr	1½-1¾ hr	1¾-2 hr	diameter 4-5½ in
	Eye of Round	4-4½ lb	1¼-1½ hr	1½-1¾ hr	2 hr	diameter 3-5½ in
	Sirloin Tip, tied	4½-5 lb	1¼-1½ hr	1½-1¾ hr	1¾-2 hr	diameter 4-5 in
	Rib Roast, boned and tied	6-6½ lb	2½-2¾ hr	3 hr	3¼ hr	
	Standing Rib (tail removed)	4-5 lb	1¼-1½ hr	1½-1¾ hr	1¾-2 hr	length when tied is about 7½ in long. Run spit through meat parallel to bone.
PORK	Smoked Ham, bone-in, fully cooked	4-6 lb			1½-2 hr	internal temperature when removed from spit 140°F
	Smoked Picnic ham, boneless, fully cooked	4½ lb			2 hr	internal temperature when removed from spit 140°F
	Fresh Ham	5-5½ lb			3½-3¾ hr	internal temperature when removed from spit 170°F
	Loin, bone-in	3-3½ lb			2¼-2½ hr	internal temperature when removed from spit 170°F
	Loin, boned and tied	2½-3 lb			1½ hr	internal temperature when removed from spit 170°F
	Spareribs	1-4 lb			1½-2 hr	lace ribs onto spit; baste with barbecue sauce last 20 min
	Smoked Shoulder Butt	2 lb			1¼ hr	internal temperature when removed from spit 170°F
LAMB	Leg, bone-in	3¾ lb			2½-2¾ hr	internal temperature when removed from spit 170°F
VEAL	Boned and Rolled Rump or Shoulder Roast	4½-6 lb			2¼-2½ hr	internal temperature when removed from spit 170°F
POULTRY	Chicken	2-3 lb			1½ hr	internal temperature when removed from spit 180°F
		3-4 lb			1¾-2 hr	
	Cornish Hen	1½-2 lb			1¼-1½ hr	
	Turkey	12-13 lb			4-4½ hr	internal temperature when removed from spit 180°F
		15-17 lb			5-5½ hr	
	Duckling	4-6 lb			2¼-2¾ hr	internal temperature when removed from spit 180°F

\*The above meats except Cornish Hen or small chicken should be allowed to sit 15-20 minutes after removing from spit. Internal temperature will rise 10°F upon sitting and slicing will be easier.

\*\* The diameter of a roast governs the cooking time. Example: A 6 lb, 4 inch diameter rolled roast cooks for the same length of time as a 4 lb, 4 inch diameter roast. Added pounds in length will not increase cooking time.



## CHICKEN ITALIANO

- 1 (2½-3½ lb) broiler-fryer chicken
- 3 tablespoons bottled Italian dressing
- 1 teaspoon garlic salt
- 1 teaspoon seasoned salt
- 1 teaspoon Italian seasoning

Preheat "Open Hearth" Broiler/Rotisserie. Balance chicken on spit with skewers or by tying, holding neck skin firmly to back, wings to body and legs together. Secure holding forks. Place spit on spit supports so that chicken is as close as possible to heating element without touching it. Attach motor and turn ON. Brush chicken with Italian dressing. Mix seasonings; sprinkle over chicken. Roast about 1½ hours or until 180°F on meat thermometer. Makes 4 servings.

CHICKEN DELICIOUS—Substitute 1½ teaspoons poultry seasoning and 1½ teaspoons paprika for Italian dressing, garlic salt, seasoned salt and Italian seasoning. Sprinkle over chicken.

## SESAME CHICKEN AND GRAVY

- 1 (2½-3½ lb) broiler-fryer chicken
  - 1-2 tablespoons sesame seed
  - 1 teaspoon coarse salt
  - 1 teaspoon paprika
  - ¼ teaspoon coarsely ground pepper
- Gravy

Preheat "Open Hearth" Broiler/Rotisserie. Rinse chicken. Balance chicken on spit with skewers or by tying, holding neck skin firmly to back, wings to body and legs together. Mix sesame seed, salt, paprika and pepper; sprinkle on chicken. Place spit on spit supports so that chicken is as close as possible to heating element without touching it. Attach motor and turn ON. Roast about 1½ hours or until 180°F on meat thermometer. Meanwhile prepare Gravy. Makes 4 servings.

GRAVY—In 1-quart Farberware Saucepan heat to boiling 2 cups hot water, chicken neck and giblets, 1 small onion, sliced, 1 teaspoon poultry seasoning, 2 tablespoons soy sauce, dash pepper and 1 bay leaf. Reduce heat to low, cover and simmer 30 minutes or until meat is tender. Discard bay leaf. Remove meat and chop. Brown 2 tablespoons flour in 7-inch Farberware Fry Pan over medium heat. Add drippings from Sesame Chicken and mix until blended. Gradually stir in broth and meat, heat to boiling and boil 1 minute. Makes about 1¾ cups.

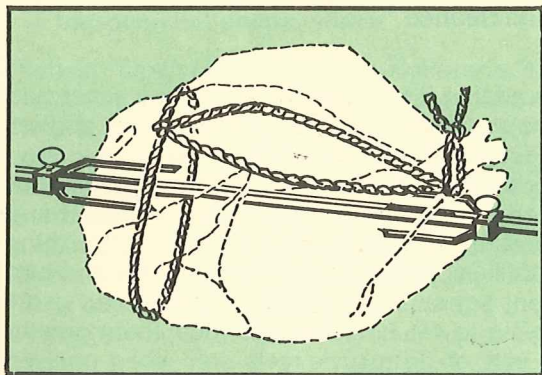
## SPANISH STYLE FOWL

- ¼ cup butter or margarine
- ½ pound ground beef
- ¼ pound boiled ham, diced
- 1 small onion, finely chopped
- 1 package (8 oz) herb seasoned stuffing mix
- 1 egg
- 1 can (13 oz) evaporated milk or 1 cup milk
- 2 teaspoons poultry seasoning
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 (7-8 lb) capon or turkey
- Apple Brandy Glaze

In 10½-inch Farberware Fry Pan melt butter over medium-low heat. Add beef, ham and onion; saute until browned. Stir in stuffing mix, egg, milk, poultry seasoning, salt and pepper. Remove from heat; cool. Preheat "Open Hearth" Broiler/Rotisserie. Rinse and dry fowl. Stuff fowl and sew opening closed. Balance on spit. Tie securely. Place spit on spit supports. Adjust supports so that fowl is as close as possible to heating element without touching it. Attach motor and turn ON. Roast about 3 hours or to 180°F on meat thermometer. During last 30 minutes of cooking brush on Apple Brandy Glaze. Makes 6 to 8 servings.

APPLE BRANDY GLAZE—In 1-quart Farberware Saucepan mix ½ cup chicken broth and 1 tablespoon flour until smooth. Add ¼ cup apple brandy and 2 tablespoons currant jelly. Cook, stirring constantly, over medium-low heat until smooth and slightly thickened.

## HOW TO TIE CHICKEN FOR ROTISSERIE





## HAWAIIAN STUFFED CHICKEN BREAST

- 5 whole broiler-fryer chicken breasts, boned and cut in half
- 4 pineapple rings, diced
- 1 can (8 oz) water chestnuts, drained and chopped
- 1 can (4 oz) mushroom stems and pieces, drained
- ½ cup fine dry bread crumbs
- 2 tablespoons teriyaki sauce
- Butter or margarine, melted
- ½ cup applesauce
- ¼ cup pineapple juice

Flatten chicken breasts. Mix pineapple, water chestnuts, mushrooms, bread crumbs and teriyaki sauce. Place about ¼ cup pineapple mixture in center of each halved chicken breast. Fold over sides of chicken breast envelope fashion. Secure both sides with string, like tying a package. Brush with butter. Preheat "Open Hearth" Broiler/Rotisserie. Place chicken breasts on spit. Place spit on spit supports so chicken is as close as possible to heating element without touching it. Attach motor and turn ON. Roast 1½ hours or until tender. Mix applesauce with pineapple juice; brush on chicken last 20 minutes of cooking. Makes 5 servings.

## TURKEY WITH CHINESE STUFFING

- 1 can (1 lb) bean sprouts, drained
- 1 can (8 oz) pineapple chunks in water, drained
- 1 can (8½ oz) water chestnuts, drained and sliced
- 1 can (4 oz) mushroom stems and pieces, drained
- 4 slices toast, cubed
- 2 stalks celery, sliced
- 1 onion, finely chopped
- 6 tablespoons soy sauce
- ½ teaspoon ground ginger
- 1 (10-12 lb) turkey, thawed and cleaned
- ¼ teaspoon garlic powder

Stir together first 8 ingredients adding 3 tablespoons of the soy sauce and ¼ teaspoon of the ginger. Rinse and dry turkey. Fill body and neck cavities loosely with stuffing. Preheat "Open Hearth" Broiler/Rotisserie. Sew openings closed. Balance and tie turkey on spit, making sure string holds neck firmly to back and wings to body. Place spit on spit supports; adjust supports so turkey is as close as possible to heating element without touching it. Insert meat thermometer in thickest part of thigh. Attach motor and turn ON. Mix remaining 3 tablespoons soy sauce, ¼ teaspoon ginger and garlic powder. Brush on turkey; rotiss 3½ to 4½ hours or until meat thermometer reads 180°F or until thickest part of drumstick feels soft when pressed with fingers. Makes 12 servings.

## APRICOT GLAZED DUCK

- 1 (4-6 lb) duckling, cleaned
- ½ teaspoon salt
- ½ teaspoon beau monde seasoning
- 3 celery stalks, cut in half
- 2 apples, cored and quartered
- Seasoned salt
- ½ cup orange juice
- 1 jar (10 oz) apricot preserves
- ½ cup honey

Season duck cavity with salt and beau monde seasoning. Place celery and apples in cavity. Preheat "Open Hearth" Broiler/Rotisserie. Insert spit through duckling so that both pronged forks are tightly inserted into duckling. Balance on spit; tie legs together and make sure string holds neck firmly to back and wings to body. Place spit on spit supports; adjust supports so the duckling is as close as possible to heating element without touching it. Attach motor and turn ON. Season duckling with seasoned salt. Roast about 2½ hours or until tender. Meanwhile mix orange juice, apricot preserves and honey. Brush duckling with apricot mixture during last 15 minutes of roasting. Heat extra sauce and serve with duckling. Makes 4 servings.

## INDOOR WESTERN BARBECUED BEEF

- 1 (4 lb) boneless tied rump roast
- ½ cup soy sauce
- ½ cup catsup
- ¼ cup dry white wine
- ¼ cup salad oil
- 1 clove garlic, crushed
- 2 tablespoons instant minced onion
- 1 tablespoon prepared mustard
- ¼ teaspoon hot pepper sauce

Preheat "Open Hearth" Broiler/Rotisserie. Insert spit through roast so that both pronged forks are tightly inserted into meat and roast is well balanced. Place spit on spit supports. Adjust supports so that the meat is as close as possible to heating element without touching it. Attach motor and turn ON. Roast meat 1½ hours for rare or to 130°F on meat thermometer. For medium, roast 2 hours or to 150°F. Meanwhile, measure remaining ingredients into 1-quart Farberware Saucepan. Bring to a boil; reduce heat and simmer 5 minutes, stirring occasionally. Brush roast with about ¼ cup of sauce during last 30 minutes of roasting time. Let roast stand 15 minutes before carving into thin slices. Pour juices from meat into remaining sauce; heat to serving temperature and serve with meat. Makes 8 to 10 servings.



## STUFFED FLANK STEAK

- $\frac{3}{4}$  cup prepared seasoned bread crumbs
- $\frac{1}{2}$  cup finely chopped celery
- $\frac{1}{2}$  cup finely chopped onion
- 3 tablespoons butter or margarine, melted
- $\frac{1}{3}$  cup water
- 1 (2 lb) flank steak
- Meat tenderizer

Mix together bread crumbs, celery, onion, 2 tablespoons of the butter and water. Starting at the small end of steak, make a widthwise slit stopping within  $\frac{1}{2}$  inch of outside edges. Insert knife blade into slit and cut carefully to open a pocket about 3 to 4 inches deep. Repeat with other end. Pockets should almost touch each other. Fill with stuffing. Roll jelly-roll fashion starting with small end. Tie with string at 2-inch intervals. Preheat "Open Hearth" Broiler/Rotisserie. Slide steak roll onto center of spit; secure. Place as close as possible to heating element without touching it. Attach motor and turn ON. Brush meat with remaining butter and sprinkle generously with meat tenderizer. Rotiss 45 minutes for rare—60 minutes for medium. Makes 4 servings.

## BURGER-HOT DOG BARBECUE

- 2 pounds ground beef
- 2 tablespoons pickle relish
- 1 tablespoon prepared mustard
- 2 tablespoons barbecue sauce or catsup
- 2 American cheese slices, quartered
- 8 hot dogs
- 8 hamburger rolls
- 8 hot dog rolls

Preheat "Open Hearth" Broiler/Rotisserie with rack in low position and rotisserie assembled except for spit. In bowl mix beef, relish, mustard and barbecue sauce; form into 16 flat patties. Place cheese quarter in center of each of 8 patties. Top with remaining 8 patties, sandwich-fashion, sealing cheese in completely. Thread one hot dog on each of the four prongs of both rotisserie holding forks. Secure forks on spit and position so that hot dogs revolve as close to rack as possible without touching it. Place burgers on rack at either side of hot dogs. Broil burgers 8 minutes per side for medium; hot dogs will be cooked in the same amount of time. Serve on rolls. Makes 8 hamburgers and hot dogs.

## PEACHY GLAZED HAM

- 1 (14 lb) fully cooked whole ham, bone-in
- ½ cup peach preserves
- ¼ cup prepared mustard
- 2 tablespoons flour
- Dash hot pepper sauce

Preheat "Open Hearth" Broiler/Rotisserie. Balance ham on spit so meat is as close to heating element as possible without touching it. Roast 3 hours or to 140°F on meat thermometer. Meanwhile, combine remaining ingredients and brush on ham during the final 30 minutes. Makes 12 servings.

## LUAU RIBS

- 2 jars (4½ oz each) baby food peaches
- ½ cup firmly packed brown sugar
- ⅓ cup catsup
- ⅓ cup vinegar
- 2 tablespoons soy sauce
- 2 cloves garlic, minced
- 1 teaspoon salt
- 1 teaspoon ground ginger
- ½ teaspoon black pepper
- 3½-4 pounds spare ribs

Preheat "Open Hearth" Broiler/Rotisserie. Mix first 9 ingredients. Lace ribs on spit, weaving rod between bones. If necessary use sharp knife to make holes for spit, placing holes in middle of meat. Place spit on spit supports. Adjust supports so ribs are as close as possible to heating element without touching it. Attach motor and turn ON. Cook about 2 hours or until fork tender, basting with sauce. Serve extra sauce with ribs. Makes 4 servings.

## SMOKY VEAL ROAST

- 1 (4½ lb) veal shoulder roast
- 1 clove garlic, slivered
- 5 strips bacon

Preheat "Open Hearth" Broiler/Rotisserie. Make small slits all around veal and press garlic slivers into veal. Place bacon strips lengthwise on roast; tie roast crosswise to secure bacon. Insert spit through roast so that both pronged forks are inserted into veal and roast is balanced. Place spit on spit supports. Adjust supports so that veal is as close as possible to heating element without touching it. Attach motor and turn ON. Roast 2¼ to 2½ hours or until meat thermometer reads 170°F. Makes 6 to 8 servings.



## ROAST LEG OF LAMB

- 1 (4 lb) leg of lamb
- 2 tablespoons brown sugar
- 2 tablespoons sherry
- 1 tablespoon soy sauce

Preheat "Open Hearth" Broiler/Rotisserie. Insert spit through lamb so that both pronged forks are tightly inserted into meat and lamb is well balanced. Place spit on spit supports. Adjust supports so that lamb is as close as possible to heating element without touching it. Attach motor and turn ON. In 1-quart Farberware Mixing Bowl, combine brown sugar, sherry and soy sauce. Roast lamb for 2½ hours or until meat thermometer reads 170°F. Brush with sherry mixture after first hour of cooking. Makes 4 to 6 servings.

## BARBECUED ROAST

- 1 (4-5 lb) boned and tied pork or veal roast
- 2 cloves garlic, cut in slivers
- 6 tablespoons margarine, softened
- 2 tablespoons paprika
- 1 teaspoon salt
- 1 teaspoon pepper
- ½ teaspoon thyme
- ½ teaspoon dry mustard
- ¼ teaspoon hot pepper sauce
- 1 tablespoon flour
- 1 cup beef broth
- ¼ cup white wine

Preheat "Open Hearth" Broiler/Rotisserie. Make several slits in roast and insert garlic slivers. Combine margarine, paprika, salt, pepper, thyme, dry mustard and hot pepper sauce to form a paste. Rub meat with half of paste mixture. Balance roast on spit and place as close to heating element as possible without touching it. Roast about 2¼ hours or to 170°F on meat thermometer. To make sauce, place remaining paste in 1-quart Farberware Saucepan over medium-low heat. Stir in flour, gradually add broth and wine. Cook, stirring occasionally, until sauce begins to boil. Serve hot over Barbecued Roast. Makes 6-8 servings.

## SAUERKRAUT, APPLES AND PORK CHOPS

- 4 pork chops, cut 1-inch thick
- 1 can (1 lb) sauerkraut, drained
- ¼ cup finely chopped onion
- 2 tablespoons brown sugar
- 1 teaspoon salt
- ½ teaspoon caraway seed
- Seasoned salt
- Seasoned pepper
- 3 small cooking apples

With sharp knife, beginning at the fat side, cut each pork chop horizontally to bone to form a pocket. In 1-quart Farberware Saucepan mix sauerkraut, onion, brown sugar, salt and caraway seed. Spoon sauerkraut mixture into pocket of each pork chop; heat and serve remaining sauerkraut with chops. Sprinkle all sides of pork chops with seasoned salt and pepper. Preheat "Open Hearth" Broiler/Rotisserie. Alternate pork chops and apples on spit, keeping pork chops even and turned the same way, so they are as close as possible to the heating element without touching it. Place spit on spit supports. Attach motor and turn ON. Roast about 1½ hours or until pork is done. Makes 4 servings.

## BARBECUED BOLOGNA

- 1 roll (2½ to 3½ lb) bologna
- ½ cup currant jelly
- ⅓ cup prepared mustard

Preheat "Open Hearth" Broiler/Rotisserie. Score surface of bologna in diamond pattern, making cuts about ¼-inch deep. With holding fork on spit, insert spit through center of bologna; secure with second holding fork. Place spit on spit supports; adjust so bologna is as close as possible to heating element without touching it. Attach motor and turn ON. Roast about 1 hour or until heated through. In 1-quart Farberware Saucepan mix jelly and mustard; cook over low heat, stirring constantly, until blended. Brush mixture frequently over surface of bologna the last 15 minutes of roasting. Serve remaining sauce with bologna. Makes 8 to 10 servings.

NOTE: Favorite barbecue sauce may be used in place of jelly and mustard.



## ROTISSERIE ROLLED FISH FILLETS

- 1 can (8 oz) minced clams, drained
- 1 small onion, finely chopped
- ¼ cup drained chopped pimiento
- 2 tablespoons flavored bread crumbs
- 1 teaspoon salt
- ¼ teaspoon garlic powder
- ¼ teaspoon sage
- ⅛ teaspoon pepper
- 8 slices flounder or sole fillets (about 2 lb)
- 2 lemons, sliced ¼-inch thick

Mix first 8 ingredients. Preheat "Open Hearth" Broiler/Rotisserie. Place about 2 tablespoons clam mixture in center of each fish fillet. Roll fillets jelly-roll fashion, starting from narrow end. Secure both sides with string like tying a package. Place one holding fork on spit, then alternate lemon slices and fish fillets beginning with lemon slice and inserting spit through flesh portion of each fish fillet. Balance and secure with holding forks. Place spit on spit supports. Adjust supports so the fish is as close as possible to heating element without touching it. Attach motor and turn ON. Cook 20 minutes or until fish flakes easily with fork. Makes 8 servings.

## GRAVY

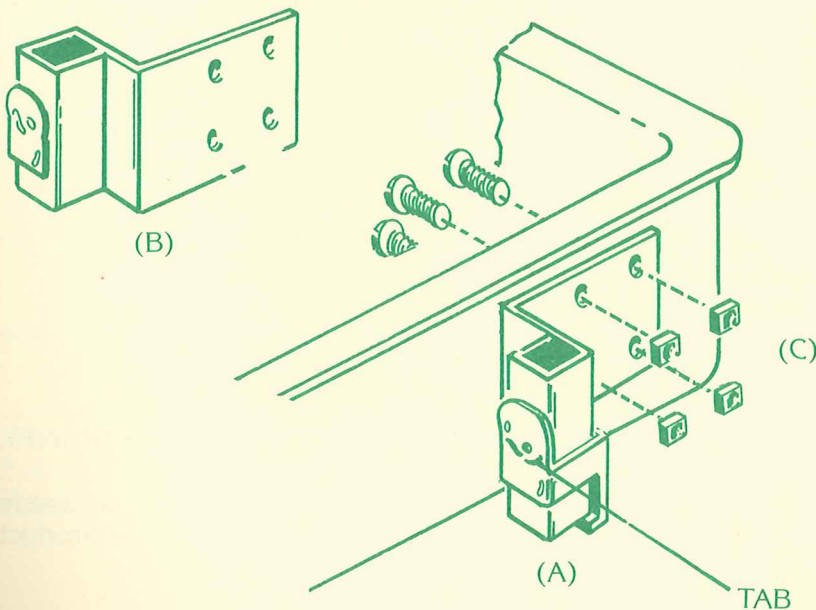
- 2 tablespoons fat (from drip tray)
- 1-2 tablespoons flour (depending on desired thickness)
- Meat Juices
- 1 cup water
- 1 teaspoon instant beef bouillon
- 1 teaspoon Worcestershire sauce

In 1-quart Farberware Saucepan combine fat and flour to form a smooth paste. Pour off as much of the remaining fat in drip tray as possible. Add any brown bits and juices in drip tray to paste in saucepan. Cook mixture over medium-low heat until mixture bubbles. Gradually stir in water, instant beef bouillon and Worcestershire sauce. Cook, stirring, until slightly thickened. Makes about 1⅓ cups.

# instructions for attaching spit support brackets for rotisserie no. 454-A

The rotisserie attachment can be purchased separately. Your broiler will then be complete as both a Broiler and a Rotisserie. The spit support brackets are simple to attach.

- (1) Locate, at each side of stainless steel body, the four holes.
- (2) From your kit, remove brackets (A) & (B). Using bracket (A) on the right side, make sure the tab is up (as shown). Line up with the holes at the rear of the stainless steel body.
- (3) Take the four screws and nuts and attach screws as shown (C) with head of screws on the inside of stainless steel body.
- (4) Repeat the same operation on the left side of the body, with bracket (B).
- (5) Assemble Rotisserie according to instructions on page 8.





## full one-year warranty

FARBERWARE promises to the owner to repair, or at FARBERWARE option, to replace any part of this product, if proven to be defective in workmanship or material under normal use for a period of one year from date of purchase.

During this one year FARBERWARE will provide all labor and parts necessary to correct such defects free of charge, if the product has been used and operated in accordance with written instructions furnished with the product.

Delivery of the product to FARBERWARE, or its authorized dealer, is the responsibility of the owner.

### EXCLUSIONS

1. Warranty does not cover accident, misuse, abuse or neglect on the part of the owner, and is void if product is taken apart or tampered with.
2. Warranty is invalid if the product has been serviced by an unauthorized Service Station.

### GENERAL

Service can be obtained through authorized stations. If service cannot be obtained, please call or write giving model number and/or type of part needed to:

**FARBERWARE®**

Subsidiary of Walter Kidde & Company, Inc.

**KIDDE**

1500 Basset Avenue, Bronx, New York 10461

Telephone: 212-863-8000

Att: Service Department

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

**NO RETURN CARD IS NECESSARY UNDER THIS WARRANTY.**

If you have further questions about using the Broiler/Rotisserie not covered in this booklet, please write to the Farberware Product Information Center at the above address.

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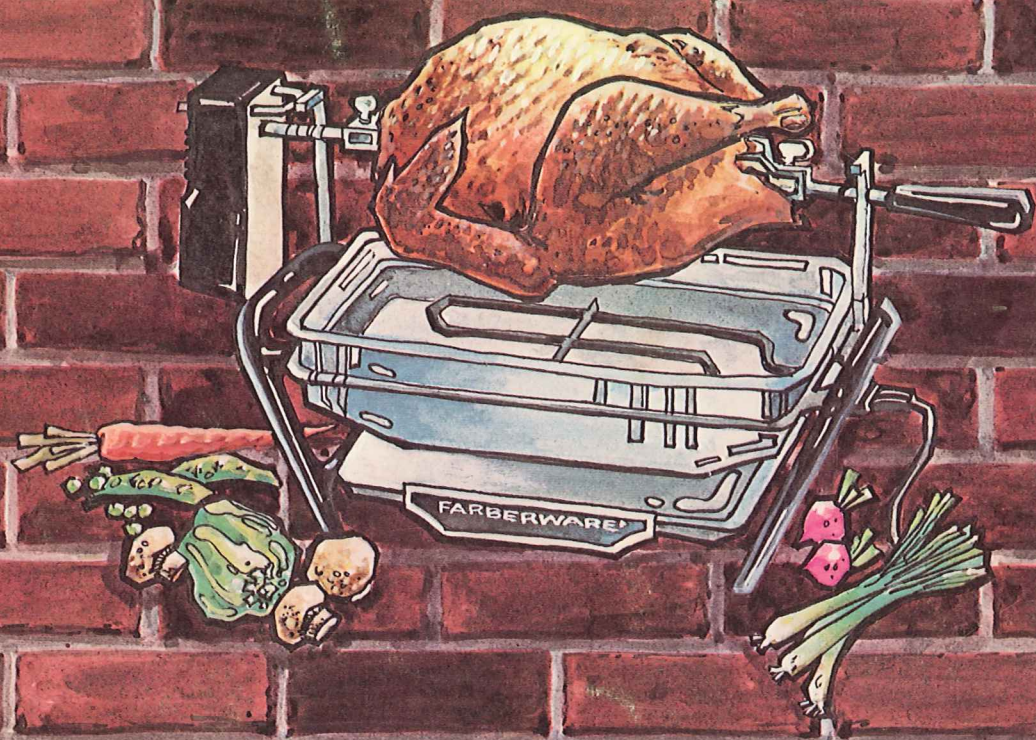
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